

# REQUEST FOR pH CONTROL

<b>Canner:</b>		<b>Product:</b>	
<b>Mailing Address:</b>		<b>Formula:</b>	
<b>City:</b>	<b>Zip Code:</b>	<b>Telephone:</b>	
<b>Type of Submission:</b>		<b>Container Size:</b>	
New Product <input type="checkbox"/> or Reformulation <input type="checkbox"/>			
If reformulation, must provide: Existing S-Number _____		Date of Existing Process Letter _____	
S-_____ and _____			
<b>NOTE: Highlight changes in formula. If changes are determined to be significant, a new formula number must be assigned.</b>			
Sample(s) submitted? Yes <input type="checkbox"/> No <input type="checkbox"/>		If yes, Laboratory Sample <input type="checkbox"/> or Production Sample <input type="checkbox"/>	
<b>INGREDIENTS:</b> (List each ingredient by weight or percentage; if bulk brined, give pH. Attach extra sheet if needed.)			
Ingredient:	Amount (Wt or %)	Ingredient:	Amount (Wt or %)
<b>Product Preparation: Indicate process to be</b> Cold-Fill <input type="checkbox"/> Hot-Fill-Hold <input type="checkbox"/> (Include average initial temperature, heating temperature and time or describe Hot-Fill-Hold Conditions if applicable.)			
<b>For products where primary acidification is by means of main Acid Food Ingredient (eg. tomato-based sauces):</b>			
pH of acid ingredient(s) alone or with water (if added):		Equilibrium pH after low-acid ingredients are mixed-in but before any acid is added:	
Equilibrium pH of finished product:		Approximate time needed to achieve equilibrium pH:	
<b>For products where primary acidification is by addition of acid to a low-acid main ingredient (eg. cucumbers, peppers, artichokes):</b>			
<b>A. If food is acid-blanching:</b>			
What Acid is Used?	% Acid in bath?	Time:	Temperature:
		pH of food after blanching:	
B: If Acid blanching is not used, how is acidification achieved?			
<b>For product of Water Activity <math>\leq 0.85</math>, give equilibrium Water Activity of finished product:</b>			
<b>Signature (required):</b>		<b>Date:</b>	
<b>Print Name (required):</b>		<b>Title:</b>	

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